



2019

'Down the Hill' Estate

Pinot Noir

Our Thoughts

True to its sub-regional style, our Down the Hill Pinot Noir shows off those dark fruits of plum and mulberry with lifted spice and violet. The rustic tannins shape the mouth and compliment those rich fruit characters.

Vintage Comment

Lower than average rainfall and relatively standard temperatures over winter, and cooler temperatures in August and September, led to late budburst (our second latest) and flowering.

However, above average temperatures and low rainfall during summer meant an early veraison and harvest. The period between flowering and veraison saw our warmest ever average minimum and second warmest maximums. Veraison to harvest was our fourth warmest maximums and our driest (47mm v 136mm average). Five days of above average temperatures at the beginning of harvest compressed the vintage further. Yields are normal and fruit quality is outstanding.

Harvest Date :: Yield

Hand picked 12 – 19 March 2019 ::
2-4t/ha

Vineyards :: Clones

Coolart Road (100%) :: MV6 (61%),
Abel (39%)

Brix :: pH :: TA

24.3 - 24.84 :: 3.52 - 3.55 :: 8.1-
8.7g/L

Winemaking

- Fruit was handpicked then fermented on skins in a combination of concrete tanks and stainless steel for 14-21 days.
- 15% whole bunch fermented
- 10 months in a combination of new (20%) and old oak

Aging :: Oak

10 months :: 20% new Francois
Freres barriques

Finished residual sugar :: pH :: TA

0.63 :: 3.63 :: 5.8g/L

Alcohol

14.0% (8.3 standard
drinks/750ml bottle)

Production

Bottled 10 February
2020 :: screwcap

Food Pairing

Spiced slow cooked
beef brisket :: serve at
13-16°C

Best Drinking

2021-2029

